

This Page Is Inserted by IFW Operations
and is not a part of the Official Record

BEST AVAILABLE IMAGES

Defective images within this document are accurate representations of the original documents submitted by the applicant.

Defects in the images may include (but are not limited to):

- BLACK BORDERS
- TEXT CUT OFF AT TOP, BOTTOM OR SIDES
- FADED TEXT
- ILLEGIBLE TEXT
- SKEWED/SLANTED IMAGES
- COLORED PHOTOS
- BLACK OR VERY BLACK AND WHITE DARK PHOTOS
- GRAY SCALE DOCUMENTS

IMAGES ARE BEST AVAILABLE COPY.

**As rescanning documents *will not* correct images,
please do not report the images to the
Image Problem Mailbox.**

PRODUCT: ALL DIPPED

Supplied.

五

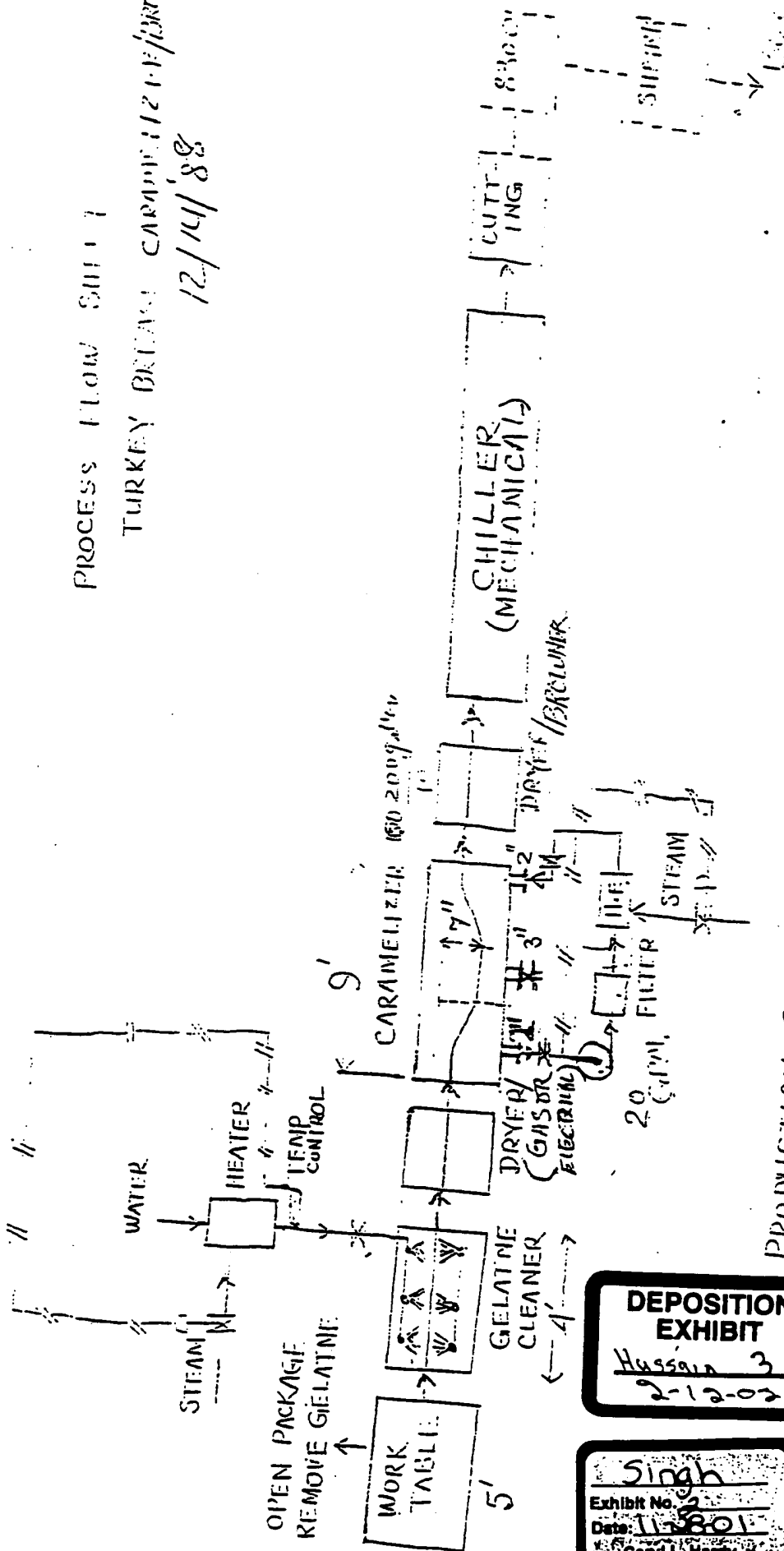
10/i4/93

U-06221

[illegible]

PROCESS FLOW SHEET

TURKEY BREADED CARAMEL 120 P/BLOCKS
12/14/88



PRODUCTION SPEED - 20 PIECES/MINUTE/UNCUT
CARAMEL TIME - 20-25 SECONDS (BROWNING TIME DIFFERS)
PRODUCT TEMP - 40°F (AT THE WORK TABLE)

PRODUCT FROM CHILLER MUST BE AT 40°F OR LOWER
PRODUCT FROM BOTH DRYERS MUST BE DRY TO THE TOUCH
PROCESS PIPING AND CONTROL SUPPLIED BY [unclear] / [unclear]

DEPOSITION
EXHIBIT

Hussain 3
2-12-02

DEPOSITION
EXHIBIT

Sch 3
2-13-02

CONFIDENTIAL -
Restricted Access

CRPF04014

Exhibit No.

Date

Caryl L. Hardy

PTO-002170

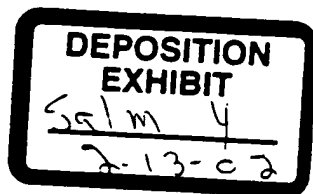
7-73-92
pgw.

Liquid Smoke (Hickory Specialty, Super 10/poly)

- (1) 2 1/4 gal H₂O + 3/4 liquid smoke
- (2) Heat to boiling point
- (3) (A) pre-cooked whole Turkey (Dip 60 sec)
(B) pre-cooked whole Turkey (Dip 30 sec)
(C) B.B. Stoullers Deli Breast (Dip 45 sec)
- (4) Heat processing

* product out of hot liquid smoke look
Very yellowish color.

* Can not tell difference between 60 sec vs. 30 sec treatment	<u>D</u> 145	<u>W</u> 0	<u>I</u> 30	product look light but some browning color
	160	130	30	Whole bird look light golden brown
* There is no skin separation at the breast				* Stoullers Breast has color and fat
	160	0	30	Whole bird look golden brown * Stoullers breast look roast coffee color



CONFIDENTIAL -
Restricted Access

CRPF00477

10-29-95
JPH

Liquid Smoke Zest

(A) Liquid Smoke: 12A (Smoked Turkey)
92-46

PH: 6.7

1 gal h.s. + 2 gal H₂O

(B) Treatment:

3 Birds were used (Came from Catherg, Pre-pumped).

① h.s. solution warm up to 170°F

② (a) one bird soaked 1/2 min

(b) one bird " 1 min

(c) one bird " 1 1/2 min

(C) Heat Processing

CONFIDENTIAL -
Restricted Access

Before next cycle

c > b > a
c is golden brown already
a is the lightest, but
some brown. Heat
completely cooking

D	LV	T	INT
175	110	90 min	90 °F

185	145	60 min	118 °F
-----	-----	--------	--------

185	175	24/36 min	162 °F
-----	-----	-----------	--------

CRPF00643

PTO-002172

Yield

(c) 1 1/2 mi L.S. Siding	14.08	
	11.90	after S.H.
	84.52%	
	11.56	after dist (reweighed)
	<u>82.10</u>	
(b) 1 mi	13.30	
	11.48	after S.H.
	86.32%	
	11.18	
	<u>84.66</u>	
(a) 1/2 mi	12.78	
	10.50	
	82.16%	
	10.14	79.34

* Product after shower looks like ~~the~~ yellowish background.

* (a) sample had less shower, the cavity did not fill with water

CONFIDENTIAL -
Restricted Access

* Product after overnight chills (a) looks most closed to control. (c) is too dark look like Armour smoked Turkey. However, the color more at gray side and lack of yellowish background. and the wing is too dark

CRPF00644

PTO-002173

h. S. Test
(Smoked Turkey)
D W T

11-2-92
pym

175 110 1hr 1st Briel
175 110 1hr 2nd Briel

Σ Ari = 40 p31

* 1st Briel no color } L.S = 5.8 lbs / 75 min test
* 2nd Briel much } Densit = 5 lbs
more yellowish color 175 0 10 12 samples closed

185 145 30

185 175 3hr 15m 160 OF TWT

CONFIDENTIAL -
Restricted Access

* It was interesting to notice that
the dryer surface pick up less
liquid smoke and lighter color.

This never happens to the regular
Charcoal Supreme Liquid Smoke

CRPF00645

* After overnight holding, 1hr dry & gave
the best color, but turns down a little late test

Select A
Mallory
John Sloops
sample

T2

CONFIDENTIAL
Select A

475°F/400°F M
Cut bottom 1/2

HEAT
11.7

PROD
11.7 (AFTER
CUT)

FIN
1.7

3/12/93 Per
2

8.81

8.40

1.13

96.7 - 96.7

10.22

9.76

0.12

96.6

1.8

43'10

8.95

8.50

0.12

96.3

0.8

27.98

26.66 - 37

27.41

26.66

MALLORY

96.56

2A for
cell
N2

T2

3000 PH 2.8

9.49

9.12

F

0.12

97.3

480°F - 1.2
Mallory

9.01

8.64

0.12

96.86

3000 PH 2
Cut bottom 2

43'18.41

8.02

0.12

96.74

3000 PH 2
Cut bottom 2

9.27

8.79

0.12

96.06

3000 PH 2
Cut bottom 2

34.57

T1

Mallory

96.14

2910 Air
1.87

9.36

6.84

0.12

95.67

2 - 2.5
to 4.5

40% 9.28

void

8.70

0.12

95.00

1.5 - 2.5
to 4.5

8.85

8.18

0.12

93.70

4.25
Cut bottom 1/2

7.09

8.56

0.12

95.42

8.96

8.24

0.08

94.95

34.28

43'10 8.95

8.37

0.12

94.8 = 94.79'10

CONFIDENTIAL -
Restricted Access

CRPF04865

9.72
9.7 → 134
9.26

Control **CONFIDENTIAL**

	Before	after	Save and
	8.24	7.76	T-2
136	9.26	8.65	Conditions
	7.76	7.72	3/12/93
	<u>25.26</u>	<u>24.13</u>	95.52%

T₁

	7.74	6.76	93.78
	7.04	6.80	119.50
145	7.32	6.48	124
	7.38	6.94	↓
	<u>7.52</u>	<u>7.12</u>	Plant
	<u>37.00</u>	<u>34.10</u>	92.16%

T₂

	10.70	9.94	90.72%
	8.94	8.30	(731.5)
148	9.84	9.08	
	<u>29.48</u>	<u>27.32</u>	92.67%

LFB

Mailbox

3/16/93

CONFIDENTIAL
Restricted Access

CRPF04866

PTO-002176

CONTROL

CONFIDENTIAL

	TOTAL	Meat	Btg	Purge	7. Pa
①	10.74	9.74	0.10	0.90	8.52
②	8.74	8.00	0.10	0.64	7.48
<u>Test 1</u>	8.64				
	8.69	8.34	0.16	0.19	2.29
	8.53				
<u>Test 2</u>					
	8.94	8.64	0.12	0.18	2.02
	8.82				

CONFIDENTIAL -
Restricted Access

CRPF04867

TEST (2A)

COOK + SMOKE BUTTERBALL

180° C.U.T
 $T_{IN} \approx 41$ in
 WEIGHT = 9.06
 = 8.86

BOX + N₂

BOX + N₂ + TROD

BOIL-OFF
 .041 #/min

1:20 64.8
 1:27 64.3
 1:32 64.1
 1:38 63.7
 1:44 5
 1:48
 1:53
 1:56
 2:01
 2:05

72.56
 57.3
 53.2
 49.5
 47.7
 46.0
 45.7

1.08 ± BOIL-OFF

So: 25.78 ± N₂

= 2062.4 BTU

⇒ ΔBTU = 130.40

1/4" 87°
 1" 55°
 Core 42°
 Surf 94°

Chill curve 3/23/93
 N₂ Equilibrium
 Condition as 2A
 Mailtoze / Net

CONFIDENTIAL -
 Restricted Access

CRPF04868

Controls (27.46)

CONFIDENTIAL

3/

	TOTAL (w/o Bag)	meat	Bag	Purge	
①	9.21 (9.07)	8.24	0.14	0.83	9.2%
②	10.02 (9.92)	9.26	0.10	0.66	6.7%
③	8.57 (8.47)	7.76	0.10	0.71	8.4%
TEST-1 25.26					
①	8.03 (7.93)	7.74	0.10	0.19	2.4%
②	7.25 (7.13)	7.04	0.12	0.09	1.3%
③	7.32 (7.40)	7.32	0.14	0.08	1.1%
④	7.65 (7.51)	7.38	0.14	0.13	1.7%
⑤	7.74 (7.62)	7.52	0.12	0.10	1.3%
TEST-2 (37.5) 37.00					
①	10.12 (10.00)	9.84	0.12	0.16	1.6%
	9.23 (9.11)	8.94	0.12	0.17	1.9%
③	11.05 (10.93)	10.70	0.12	0.23	2.1%
	20.04	29.48			

CONFIDENTIAL -
Restricted Access

CRPF04869

T3

3/23/93

$$9.16 + 7.94 + 7.84 = 24.94 / 26.66 = 93.548$$

T2

$$7.50 + 8.06 + 8.56 + 8.20 = 32.32 / 34.57 = 93.5$$

T1

$$8.30 + 7.96 + 7.64 + 8.14 = 32.04 / 34.28 = 93.46$$

$$T_1 = 100 + 40 = 140 \times 0.97 \times 0.935 = \underline{\underline{126.97}}$$

$$T_2 = 100 + 43 = 143 \times 0.97 \times 0.935 = \underline{\underline{129.7}}$$

$$T_3 = 143 \times 0.965 \times 0.935 = \underline{\underline{129.025}}$$

TG =

CONFIDENTIAL -
Restricted Access

CRPF04870